

PROCESS FOR THE MANUFACTURE OF AN EVAPORATED MILK SUBSTITUTE

Abstract

Process for the manufacture of a an evaporated milk product from a whey product, in which the whey is optionally partially substituted with lactose. The whey is added in the form of an aqueous solution to fresh whole milk, having the advantage of avoiding or of reducing the presence of free calcium ions in the solution which are capable of destabilizing the casein micelle. The process includes the dissolution of the whey product in an aqueous medium, mixing with fresh milk, ensuring heat stability for the product in spite of the presence, in a substantial quantity, of whey proteins, then concentrating the mixture by evaporation, leading to a product whose taste is similar to that of fresh milk.

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